

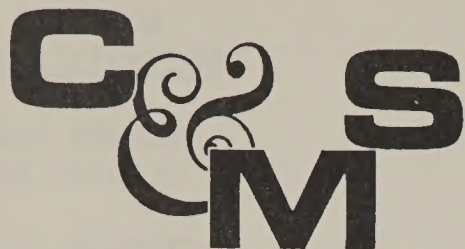
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UNITED STATES DEPARTMENT OF AGRICULTURE

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Consumer Protection Programs

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Program Issuances
For The Period

8/23/70 - 9/5/70



Publication Number 70-17

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CHANGE 40	✓ Manual of Meat Inspection
CHANGE 19	Poultry Inspectors' Handbook

UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285

McDavid DU 8-4026

Washington, Sept. 1, 1970

USDA To Place 14 States Under Federal Poultry Inspection:

The U. S. Department of Agriculture announced today that it plans to place poultry plants doing business wholly within each of 14 States under Federal poultry inspection, under provisions of the Wholesome Poultry Products Act.

The States are: Arkansas, Colorado, Georgia, Idaho, Maine, Michigan, Minnesota, Montana, New Jersey, North Dakota, Oregon, South Dakota, Utah and West Virginia.

USDA said officials in the 14 States were notified in July (press release USDA 2223-70) that unless they could provide evidence that deficiencies in laws, regulations, funding and staffing could be overcome in time to have an adequate State inspection system operating by Aug. 18, 1971, it would be necessary to take over inspection of their intrastate poultry plants. Most of the 14 States requested Federal inspection or indicated they did not feel there was enough poultry business in their States to warrant establishing inspection systems.

USDA also announced today it is granting Indiana a one-year extension for completion of a poultry inspection program at least equal to the Federal one.

-more-

USDA's Consumer and Marketing Service, which administers the Federal poultry inspection programs, said it will be necessary to survey each non-Federally inspected plant in the 14 States to be placed under Federal inspection to determine staffing needs and what corrective measures -- if any -- plants must take to meet USDA requirements.

The nature of operations in each plant will then be determined, officials said. Following the surveys, inspection personnel must be hired, trained, and integrated into the existing Federal inspection system, they added.

Plants which do not meet minimum Federal inspection requirements will not be permitted to operate until corrective measures have been taken, C&MS said.

The Wholesome Poultry Products Act, which became effective Aug. 18, 1968, gave each State two years to establish an inspection system for plants operating wholly within the State. The State system must be at least equal to Federal inspection, which covers plants operating in interstate or foreign commerce. The Act authorizes the Secretary of Agriculture to grant a State a one-year extension if the State shows significant progress toward meeting the requirements.

USDA announced last month that the poultry inspection systems in California, New Mexico and South Carolina are at least equal to the current Federal inspection system. Today's announcement means 33 States and Puerto Rico will have another year in which to develop inspection "at least equal" to Federal requirements.

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UNITED STATES DEPARTMENT OF AGRICULTURE

Martel DU 8-3285

McDavid DU 8-4026

Washington, September 1, 1970

Federal Meat, Poultry Inspection Reinstated at Atlanta Plant:

The U.S. Department of Agriculture announced today that Federal meat and poultry inspection has been reinstated at Allied Foods, Inc., 1450 Hills Place, N. W., Atlanta, Ga., effective Sept. 1.

USDA's Consumer and Marketing Service said inspection service was reinstated after an examination disclosed that sanitation and facilities in the plant now meet Federal inspection requirements.

Inspection service had been suspended Aug. 27 (press release USDA 2643-70) when the plant was found to be operating under unsanitary conditions, officials said.

The Federal Meat Inspection Act and the Poultry Products Inspection Act and regulations under which the inspection program is administered, require that all meat and meat products and poultry and poultry products shipped in interstate and foreign commerce be inspected before and after slaughter, and that plants and facilities be operated under sanitary conditions.

THE UNITED STATES OF AMERICA, DISTRICT OF COLUMBIA, ss.

BEFORE ME, the undersigned authority, on this day personally appeared _____

known to me to be the person whose name is subscribed to the foregoing instrument, and acknowledged to me that he executed the same for the purposes and consideration therein expressed.

Given under my hand and seal of office this _____ day of _____, 19____.

Notary Public in and for the District of Columbia.

My commission expires this _____ day of _____, 19____.

UNITED STATES DEPARTMENT OF AGRICULTURE

Martel DU 8-3285
McDavid DU 8-4026

Washington, September 1, 1970

USDA Offers Guidelines to Small Poultry Plant Operators:

The U.S. Department of Agriculture announced today the availability of a new guidebook to help small-scale poultry plant operators comply with the Wholesome Poultry Products Act of 1968.

The publication lists and explains USDA poultry inspection regulations on facilities and equipment from the standpoint of small plants which may be coming under either State or Federal inspection for the first time.

Copies of the publication -- "Federal Facilities Requirements for Existing Poultry Plants" -- are available from the Consumer Protection Program Services Staff, Consumer and Marketing Service, U.S. Department of Agriculture, Washington, D. C. 20250.

4535

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USDA 2679-70

UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285
McDavid DU 8-4026

Washington, Sept. 2, 1970

Federal Meat Inspection Suspended at Los Angeles Plant:

The U. S. Department of Agriculture announced today that Federal meat inspection has been suspended at Miro's Packing Co., 7818 Santa Monica Blvd., Los Angeles, Cal., effective September 1.

USDA's Consumer and Marketing Service said that sanitation and facilities in the plant did not meet Federal requirements.

Officials said the plant is not entitled to process meat or meat products for interstate shipment, or to use the Federal inspection mark while the suspension is in effect. California State officials were advised of the Federal suspension and indicated they will cooperate.

Inspection service was suspended at the Miro's plant under provisions of the Federal Meat Inspection Act and the regulations issued under it. They require that all meat and meat products shipped in interstate or foreign commerce be inspected before and after slaughter, and that plants and facilities be operated under sanitary conditions.

UNITED STATES DEPARTMENT OF AGRICULTURE

CONSUMER AND MARKETING SERVICE

WASHINGTON, D.C. 20250

DEPARTMENT OF AGRICULTURE

Consumer and Marketing Service

POULTRY AND POULTRY PRODUCTS

Notice of Intended Designation of States

Notice of intended designation of Arkansas, Colorado, Georgia, Idaho, Maine, Michigan, Minnesota, Montana, New Jersey, North Dakota, Oregon, South Dakota, Utah, and West Virginia under the Poultry Products Inspection Act.

Subsection 5(c) of the Poultry Products Inspection Act (21 U.S.C. 454(c)) requires the Secretary of Agriculture to designate promptly after August 18, 1970, any State¹ as one in which the requirements of sections 1-4, 6-10, and 12-22 of said Act shall apply to intrastate operations and transactions, and to persons engaged therein, with respect to poultry, poultry products, and other articles subject to the Act, if he determines after consultation with the Governor of the State, or his representative, that the State involved has not developed and activated requirements, at least equal to those under sections 1-4, 6-10, and 12-22, with respect to establishments within the State (except those that would be exempted from Federal inspection under paragraph 5(c)(2) of the Act), at which poultry are slaughtered or poultry products are processed for use as human food, solely for distribution within such State, and the products of such establishments. However, if the Secretary has reason to believe that the State will activate the necessary requirements within an additional year, he may allow the State the additional year in which to activate such requirements.

The Secretary has determined after consultation with the Governors of the States of Arkansas, Colorado, Georgia, Idaho, Maine, Michigan, Minnesota, Montana, New Jersey, North Dakota, Oregon, South Dakota, Utah, and West Virginia that each of such States has not developed and activated the prescribed requirements, and the Secretary does not have reason to believe that any of these States will activate such requirements if the State is allowed an additional year in accordance with the Act. Therefore, notice is hereby given that the Secretary of Agriculture will designate said States

under paragraph 5(c) of the Act as soon as necessary arrangements can be made for determining which establishments in these States are eligible for Federal inspection, for providing inspection at the eligible establishments, and for otherwise enforcing the applicable provisions of the Federal Act with respect to intrastate activities in these States when the designation is made and becomes effective. As soon as these arrangements are completed, notice of the designation will be published in the FEDERAL REGISTER. Upon the expiration of 30 days after such publication, the provisions of sections 1-4, 6-10, and 12-22 of the Act shall apply to intrastate operations and transactions and persons engaged therein in said States to the same extent and in the same manner as if such operations and transactions were conducted in or for "commerce" within the meaning of the Act, and any establishment in any of said States which conducts any slaughtering of poultry or processing of poultry products as described above must have Federal Inspection or cease its operations, unless it qualifies for an exemption under paragraph 5(c)(2) or section 15 of the Act.

Therefore, the operator of each such establishment in any of said States who desires to continue such operations after designation of the State becomes effective should immediately communicate with the appropriate Regional Director, as listed below.

- Dr. E. M. Christopherson, Director Western Region, Room 822, Appraisers Building, 630 Sansome Street, San Francisco, Calif. 94111.
- Dr. Willis H. Irvin, Director Southwestern Region, Room 376, Merchandise Mart Building, 500 South Ervay Street, Dallas, Tex. 75201.
- Dr. C. C. Hamilton, Acting Director Northern Region, Room 638, Federal Building and U.S. Courthouse, 316 Robert Street, St. Paul, Minn. 55101.
- Dr. L. J. Rafoth, Director North Central Region, Room 514, 226 West Jackson Boulevard, Chicago, Ill. 60606.
- Dr. M. J. Hatter, Director Southeastern Region, Room 206, 1795 Peachtree Road NE., Atlanta, Ga. 30309.
- Dr. G. Harner, Director Mid-Atlantic Region, Post Office Box 25231, Raleigh, N.C. 27611.
- Dr. C. F. Diehl, Director Northeastern Region, Seventh Floor, 1421 Cherry Street, Philadelphia, Pa. 19102.

Done at Washington, D.C., on August 26, 1970.

RICHARD E. LYNG,
Assistant Secretary.

¹ As used in section 5(c) of the Act, the term "State" includes the Commonwealth of Puerto Rico and any organized territory of the United States.



UNITED STATES DEPARTMENT OF AGRICULTURE
Consumer and Marketing Service
Consumer Protection Programs
Washington, D. C. 20250

POULTRY INSPECTOR'S HANDBOOK

CHANGE: 19

September 5, 1970

PAGE CONTROL CHART

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		22	Undated
39	1-9-70	39	9-5-70
40	Undated	40	Undated
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MOISTURE ABSORPTION - ICE-PACKED POULTRY

Ace Poultry Company

42

NOTE See reverse for instructions.

MONTH AND YEAR

March 1965

SIGNATURE OF INSPECTOR

/s/ John V. Doe, D.V.M.

PART 1 - BULK WEIGHT TESTS

DAY OF MONTH	WEIGHT	BOX 1 (Lb.) (1)	BOX 2 (Lb.) (2)	BOX 3 (Lb.) (3)	BOX 4 (Lb.) (4)	BOX 5 (Lb.) (5)	TOTAL WEIGHT (Lb.) (6)	DIFF. IN WEIGHT (Lb.) (7)	NO. OF BOXES (8)	AVERAGE DIFF. IN BOX (Lb.) (9)	TARE WEIGHT (Lb.) (10)	ADJUSTED TARE WEIGHT (Lb.) (11)
15	Marked Weight	59	61	62	60½	59	301.50	+ 5.25	5	+1.05	3.50	2.45
	Actual Weight (After holding)	60	62¼	62¾	61½	60¼	306.75	-				
16	Marked Weight	60	61	60½	61½	60¼	303.25	0			2.25	2.25
	Actual Weight (After holding)	59½	61	61	61¾	60	303.25	-				
17	Marked Weight	PLANT DID NOT OPERATE						+		+		
	Actual Weight (After holding)							-		-		
18	Marked Weight	64	65	63	61	63	316.00	+		+		
	Actual Weight (After holding)	62½	63	62	59½	60½	307.50	- 8.50	5	-1.70	3.00	4.70
	Marked Weight							+				
	Actual Weight (After holding)							-		-		

PART 2 - INDIVIDUAL BIRD TESTS - To Be Used For Ice-Pack ONLY

BIRD NO	WEIGHT				WEIGHT				WEIGHT				WEIGHT				WEIGHT							
	BEFORE WASHING		AFTER WASH- ING, CHILLING AND DRAINING		BEFORE WASHING		AFTER WASH- ING, CHILLING AND DRAINING		BEFORE WASHING		AFTER WASH- ING, CHILLING AND DRAINING		BEFORE WASHING		AFTER WASH- ING, CHILLING AND DRAINING		BEFORE WASHING		AFTER WASH- ING, CHILLING AND DRAINING					
	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ				
1	2	3 1/8	2	6 4/8					2	2 2/8	2	6 7/8					1	11 2/8	1	13 7/8				
2	2	0 0	2	6 1/8					1	14 7/8	2	5 1/8					1	15 0	2	3 1/8				
3	2	12 3/8	3	0 1/8					2	6 4/8	2	10 7/8					2	4 6/8	2	6 1/8				
4	1	15 7/8	2	5 2/8					2	12 4/8	3	0 0					2	11 1/8	2	14 0				
5	2	4 6/8	2	10 1/8	PLANT DID NOT OPERATE				1	15 1/8	2	4 2/8	SCALES BEING REPAIRED				2	9 7/8	2	14 1/8				
6	2	6 7/8	2	9 4/8					2	0 4/8	2	3 1/8					3	1 0	3	3 6/8				
7	1	14 0	2	3 6/8					3	1 6/8	3	3 7/8					2	15 1/8	3	3 2/8				
8	2	2 2/8	2	5 7/8					2	11 0	2	14 2/8					1	14 4/8	2	0 7/8				
9	3	1 6/8	3	5 7/8					2	6 3/8	2	9 1/8					3	0 0	3	3 4/8				
10	1	12 4/8	2	0 1/8					2	4 1/8	2	7 7/8					2	7 1/8	2	10 4/8				
Total	18	734/8	22	532/8	(Indicates Over-tolerance)				19	75 00	22	653/8					19	89 6/8	22	73 1/8				
AVERAGE PERCENTAGE GAIN		12.10								10.13								7.97						
DATE 3/22/65					DATE 3/23/65					DATE 3/24/65					DATE 3/25/65					DATE 3/26/65				
CLASS Fryers					CLASS					CLASS Frying Chickens					CLASS					CLASS Fryers				
TIME IN CHILLER 33 min					TIME IN CHILLER min					TIME IN CHILLER 33 min					TIME IN CHILLER min					TIME IN CHILLER 33 min				
CHILL TIME IN TANKS None hr.					CHILL TIME IN TANKS hr					CHILL TIME IN TANKS None hr					CHILL TIME IN TANKS hr					CHILL TIME IN TANKS 6 hr				
DRAIN TIME IN TANKS None hr./min					DRAIN TIME IN TANKS hr./min					DRAIN TIME IN TANKS None hr./min					DRAIN TIME IN TANKS hr./min					DRAIN TIME IN TANKS 30 min				
TIME ON DRIPLINE 4 min					TIME ON DRIPLINE min					TIME ON DRIPLINE 4 min					TIME ON DRIPLINE min					TIME ON DRIPLINE 4 min				
THIGH AREAS OPEN 8 pct					THIGH AREAS OPEN pct					THIGH AREAS OPEN 10 pct					THIGH AREAS OPEN pct					THIGH AREAS OPEN 6 pct				

USE REVERSE FOR REMARKS!

*-A. Vermin Harbors

1. Elimination and destruction of insects and rodents in and around meat packing plants are vital to good sanitation. Two principles should be followed: Prevent their breeding; and prevent their entrance into establishments. In nearly all cases the owners of adjoining properties and the local health authorities will cooperate in developing a program for insect and rodent control. The management should obtain such cooperation. Any place that will afford food, water, and a hiding place is a potential source of pests. The most common places are manure piles, trash piles and garbage dumps. Regulations do not permit such accumulations on the premises of official establishments. The cooperation of the local health authorities should be solicited by the management in eliminating such breeding places from the vicinity of meat packing plants.
2. Buildings and equipment that harbor pests should be repaired or replaced so as to eliminate breeding and hiding places. Walls, floors, and ceilings that have been tunneled by rodents should be replaced with rodent-proof material, such as concrete or brick. Tunnels may be blocked with 17-gauge hardware cloth, glass, metal, or other rodent-proof material. Stone and brick walls shall have the joints pointed up flush and smooth, and all cracks, crevices, and openings around pipes, etc., shall be sealed tight. Walls, ceilings, and partitions shall be of tight-fitting material that will not permit the entrance or hiding of cockroaches and other pests. Floor drain strainers should be in good repair and should remain in place so as to prevent the entrance of rats through drainage lines. Dressing rooms and lunch rooms shall be so equipped and maintained as to eliminate any breeding or hiding places.
 - a. Lockers should be examined regularly by the management and inspectors to see that they are kept clean and free from pests. Overcrowding (more than one person to a locker) should not be permitted since it is difficult to keep overcrowded lockers clean and free from cockroaches.
 - b. Lockers are not required in establishment welfare facilities if alternate means of storing work clothing and equipment are provided that keep employees' clothes in an orderly and sanitary manner.
 - c. Establishment welfare rooms must be kept neat and clean whether or not lockers are provided.
 - d. Alternate means of storing work clothing and equipment will be considered if this can be accomplished in an orderly and sanitary manner.-*

- *-3. Dry storage rooms should be kept neat and clean. The stored material shall be arranged so that as the supplies are moved the area can be thoroughly cleaned. Most dry stores can be placed on racks having a clearance of at least 12 inches from the floor and so arranged that the floor beneath the racks can be readily cleaned. If racks are not used, the dry stores shall be closely piled so as to eliminate any possibility of runways or harborage for rodents. All openings that may admit rodents, birds, flies, and other pests shall be effectively screened.
4. When pests do gain entrance to official establishments in spite of vigorous attempts to keep them out, certain eradication methods are permitted. This is an indication that the preventive measures have not been entirely successful and the management and inspectors shall determine where they have failed and act to prevent a recurrence. It takes ingenuity to cope with all of the various kinds of insects and rodents. The goal of complete eradication of pests in official establishments is definitely possible and this goal should be attained.
- B. Following is a description of permitted methods for the control of insects and rodents by the use of chemicals:

1. Fumigants.

- a. Hydrocyanic Acid Gas. Fumigation with this gas is effective for most types of insects and rodents. Since this gas is extremely poisonous to man as well as to insects and rodents, permission for its use must first be obtained from the Officer in Charge and a competent, experienced person must be placed in direct charge of operations. Certain foods absorb the gas; therefore, when foods other than meat are to be exposed, prior permission for the fumigation should be obtained from the local health authorities. Exposed meats or packaged meats need not be removed from the rooms being fumigated. After fumigation the rooms should be well ventilated and tested by a skilled fumigator before inspectors or workmen enter the rooms. Ventilation must also be sufficient to assure complete removal of the gas from the surface of food products. Hydrocyanic acid gas may also be employed to eradicate mites, skippers, ham beetles, and the like from infested hams and similar products. Follow this by removal and condemnation of infested meat.

When liquid hydrocyanic acid is used, the equipment for releasing the gas shall be so constructed and controlled as to positively prevent any of the liquid hydrocyanic acid from contaminating any product, and only the gas shall be permitted to escape from the fumigating equipment.

- b. Methyl Bromide Gas. Fumigation with this gas is permitted on the same basis and with the same restrictions as were set forth for hydrocyanic acid gas.-*

*-2. Insect Sprays.

- a. Warning! Sprays containing some of the organic thiocyanates are quite toxic to animals and man, and when absorbed through the skin, ingested, or inhaled may cause serious illness. It is therefore considered wise for employees engaged in this work to wear properly designed masks to prevent inhaling the spray and clothing that will prevent contact of the chemical with the skin.
- b. The residual action of DDT, chlordane, lindane, malathion, and more concentrated solutions of some other insecticides is usually effective against flies and the use of these solutions around the outer premises and inedible products departments has been satisfactory. A liberal application of these preparations on fences, the walls of the scale houses, inedible products loading docks, boiler rooms and the like, affords opportunity for flies attracted to the establishment to come in contact with the insecticide material and be killed before they can enter edible products departments. By contrast with this satisfactory use of insecticides, their application to walls, ceilings, and equipment in rooms where exposed meat or product is handled shall not be permitted. The deposit of insecticide cannot be readily removed and continues to act rather slowly against flies or other insects which when overcome or killed may fall into the product. As the action of the insecticide is continuous, there is no practical way to protect the exposed product from contamination with dead insects. Therefore, the use of these insecticides is limited to places where exposed meat is not handled.
- c. So-called "knockdown" sprays containing pyrethrum or allethrin do not have a residual killing action and may be used in places where exposed meat is to be handled according to the restrictions outlined above. As these insecticides act very quickly, it is possible to kill all the flies in the room and with a minimum of labor wash down the excess insecticide and any flies that have been killed, before exposed meat is brought into the room. This use of the "knockdown" sprays, in addition to the application of residual insecticides in the manner already outlined, should control flies on premises that are kept clean and free of fly-breeding places.
- d. The use of one and one-half fluid ounces of emulsifiable 50 percent strength malathion added to five pounds of granulated sugar and thoroughly mixed with a small amount of coloring (blue or green) to give a distinctive color to the mixture is a very satisfactory bait material around inedible departments of official establishments. Care must be taken to place the bait so that it cannot be ingested by livestock.
- e. Colored sugar baits (blue or green) containing one to two percent of either Diazinon or Dipterex have also been used effectively for fly control in these areas.-*

- *-f. Deodorized kerosene solutions of pyrethrins or allethrins or a combination of the two containing not more than one percent of piperonyl butoxide may be used in the form of an aerosol in all departments, in accordance with the restrictions applicable to pyrethrum extracts.
- g. Solutions containing more than one percent of piperonyl butoxide, N-propyl isome, and N-octyl dicycloheptane dicarboximide (MGK 264) and solutions of chlordane, lindane, methoxychlor, and malathion with or without other approved insecticides may be used with the limitation applicable to DDT; that is, outside edible products departments.
- h. Allethrin is acceptable on the same basis as pyrethrin; that is, in deodorized kerosene solution or other approved carrier.
- i. N-propyl isome is acceptable on the same basis as piperonyl butoxide.
- j. N-octyl dicycloheptane dicarboximide (MGK 264) is acceptable on the same basis as piperonyl butoxide.
- k. Insect repellents containing di-n-butyl succinate as the active ingredient are effective around loading docks, door and window facings, and similar areas of official establishments.

3. Insect Powders.

- a. Any of the dry insecticidal compounds listed when mixed with dry inert material are acceptable for use as an insect powder in accordance with the restrictions applicable to the same insecticide when used in insect sprays.
- b. Sodium fluoride, powdered pyrethrum rotenone, borax and boric acid and powders containing organic thiocyanates in an inert base may be used for the elimination of cockroaches under the same restrictions governing the use of sprays. With the exception of powders that possess a definite brown color, all powders shall be definitely colored blue or green.

4. Rodent Baits.

- a. Anticoagulants. Rodent baits composed of Warfarin, Pival, Fumarin, Diphacin, PMP, or Prolin and cracked cereal grains or blue or green colored cereal of other vegetable meals or flours may be used in edible departments provided the layout has been approved by the Officer in Charge and the bait is contained in boxes plainly marked "RODENT BAIT." For proper adherence, cracked cereal grains should be thoroughly mixed with enough melted animal or vegetable oil to lightly coat each particle before the addition of the anticoagulant. This will require approximately two ounces of oil to five pounds of grain. Each bait box will be marked with a serial number and the name of the firm or individual responsible for the rodent control.--*

*-Bait boxes shall be so constructed that all sides, top and bottom are capable of being closed and fastened leaving only openings for the free entrance and exit of rodents. Aqueous solutions of anticoagulants may be used in drinking fountains similar to those used in the poultry industry provided the solution is colored green and the fountain marked and used in bait boxes of the same type and markings as described above. Bait boxes and bait boxes containing fountains for dispensing dry and liquid anticoagulants may be allowed to remain continuously in departments having a dry cleanup so long as the need exists and the box does not become a nuisance. Bait boxes placed in areas having a wet cleanup must be placed after the cleanup and removed to an acceptable dry area prior to the beginning of operations. Anticoagulants produce internal hemorrhages in rodents and other warm-blooded animals and must be eaten over a period of 2 to 10 days to produce a lethal effect. The physiological action of these chemicals is similar to that of the dicumarol widely used in medicine as an anticoagulant for blood. It must be remembered that bait boxes within the building of an establishment are a means of eliminating rodents as opposed to controlling rodents. Control shall be accomplished by rodent proofing buildings and maintaining a rodent-free zone around buildings.

- b. Red Squill. This substance mixed with proper bait is highly toxic to rats. Baits shall not be placed in edible products departments until after operations have been ended for the day. All uneaten baits must be gathered up and destroyed before operations are begun the next day. Baits must not be placed in dry salt cellars. They may be placed in other departments containing exposed meats, but care must be taken that they are so placed as to prevent contamination of the meat.
- c. Tracking Powders and Sticky Boards. Tracking powders colored blue or green and sticky boards, may be used in departments having a dry cleanup, provided there is no exposed product in the department. Sticky boards may also be used in departments having a wet cleanup, provided there is no exposed product and that the sticky boards are placed after the cleanup and removed prior to beginning of operations. Neither tracking powder or sticky boards shall be used in a manner to create a nuisance.

- 5. Storage and Use of Insecticides and Rodenticides. Insecticides and rodenticides when stored in official establishments shall be in a location acceptable to the Officer in Charge and shall be under the supervision of a responsible establishment employee. When used by an establishment employee, the use including preparation and placing of baits must be under the direct supervision of a Program inspector. When used by other than an establishment employee, these materials shall be used only by pest control operators licensed by the state in which they operate. No condition that may be a source of danger to human health or that is not consistent with proper sanitation or inspection shall be permitted to develop.-*

- C. Action to be taken when rodent or evidence of rodent infestation is found in an establishment:
1. When the inspector discovers evidence of rodent infestation in a production or production-related area such as processing room, ingredient storage area, cooler or any areas where meat or meat product is accessible, then he shall:
 - a. Stop movement of any material in or out of the area.
 - b. Reject operations in the department.
 - c. Require the establishment to take the following actions under his general supervision before movement of material or before operations may be resumed:
 - (1) Examine all packaging materials and containers for rodent damage, and discard those which are contaminated.
 - (2) Discard containers of dry ingredients that have been opened and left uncovered in accessible areas.
 - (3) Destroy or decharacterize any product or parts of carcasses or intermediate product showing evidence of rodent contamination. An ultraviolet light may be used for carcass and exposed product examination.
 - (4) Clean-up, wash down and sanitize all equipment.
 - (5) Remove accumulations of equipment, paper or other debris that could provide harborage in the offending area.
 - (6) Make a complete survey of the premises and outlying areas for harborages and rodent access points; eliminate all suspected harborages; and close all possible access points.
 - (7) Arrange all dry storage material to provide easy access for cleaning.
 - d. Allow operations to resume after he determines that all actions noted in C1 have been successfully completed.
 2. The inspector shall see that nonproduction areas such as machine shops, maintenance sheds, unused equipment storage areas and other similar areas have:
 - a. No debris that could provide harborage.
 - b. Materials and storage so arranged as to provide easy access for cleaning.
 3. The following are considered characteristic of a minimum rodent control program:-*

- *-a. A responsible and qualified individual is designated in charge and given the authority in writing to require action.
- b. At least once a week a complete survey of inside and outside premises is made to determine effectiveness of control and to determine conditions. A copy of the survey report is made for the inspector.
- c. Closing of all openings into the plant where rodents might gain entrance. Closing of all holes within the plant that could possibly be the entrance point.
- d. Elimination of all conditions surrounding the plant where rodents could hide and breed.
- e. Bait boxes are maintained outside of processing areas where there is likelihood of rodent activity. (Anticoagulant poisons are preferred.)
- f. Accumulations of waste litter that might provide food are prevented. Equipment or supplies that could be a harbor place are removed.
- g. A contract with a recognized extermination firm is usually helpful.

4. Program implementation:

a. The establishment shall:

- (1) Submit or resubmit a copy of their entire rodent control program to the inspector with steps that have been taken and steps that will be taken to prevent recurrence of the offending condition.
- (2) Fulfill all requirements of C2 and C3 within 5 days from the time the deficiency is noted.

b. The inspector shall:

- (1) Make certain the establishment program is followed.
- (2) Assure himself that necessary corrective actions are carried out.
- (3) Forward reports of corrective actions to the Officer in Charge with any additional appropriate comments concerning the incident.
- (4) Withhold inspection when minimum requirements or deficiencies in C2 and C3 have not been completed within 5 days and report this action to the Officer in Charge.-*

*-5. Formal suspension:

a. The Officer in Charge shall recommend suspension of inspection when:

- (1) The rodent problem is a continuing one.
- (2) The establishment fails to correct deficiencies in its general rodent control program.

b. The Regional Office shall:

- (1) Suspend inspection when minimum requirements for rodent control have not been met, or when there is evidence that the establishment is unable to control rodent activity in production or production-related areas.
- (2) Reinstate inspection only when all requirements of this section have been met as determined by a complete plant survey made under the direction of the Regional Office.-*

81.52 USE OF COMPOUNDS
("See List of Chemical Compounds")

Conditions Under Which Salt May Be Used in Slush Ice Chilling

If salt is used in ice chilling of eviscerated poultry carcasses, in concentrations of 70 pounds or less per 10,000 gallons of water (.086%), it is not necessary to have a statement on the label that salt has been added.

When solutions are used that contain salt in concentrations in excess of 70 pounds of salt per 10,000 gallons of water (approx. 11 oz. per 100 gal.), the label must bear a statement to the effect that salt has been added during processing. The salt concentration of chilling media shall not exceed 700 pounds of salt per 10,000 gallons of water (.86%).

* Example: "Salt added to chill media during chilling process." *

Three copies of each label, including the formula of salt to water used on this product and bearing the "salt added" statement, shall be submitted to the Washington office for approval.

Limited Use of Volatile Chemicals and Oils

The use of any volatile chemical or compound having pronounced odors is not permitted in those areas of the processing plant where edible products are processed or stored.

Such compounds may be used in employees' dressing rooms, lavatories, and offal rooms, provided these rooms do not open directly into an edible products room.

Permission for such use shall be left to the discretion of the inspector-in-charge.

An odor-masking product used to cover up insanitary conditions is not permitted.

Hand Creams and Lotions.

The use of hand creams or lotions is limited to toilets and dressing rooms and for application only when users are leaving the plant. Use of these compounds by persons handling poultry or poultry products is not permitted in an official plant.

Cleaning and Disinfecting Live Poultry Coops, Batteries, Trucks, etc., in Cases of Outbreaks of Ornithosis (A Virus Disease of Birds)

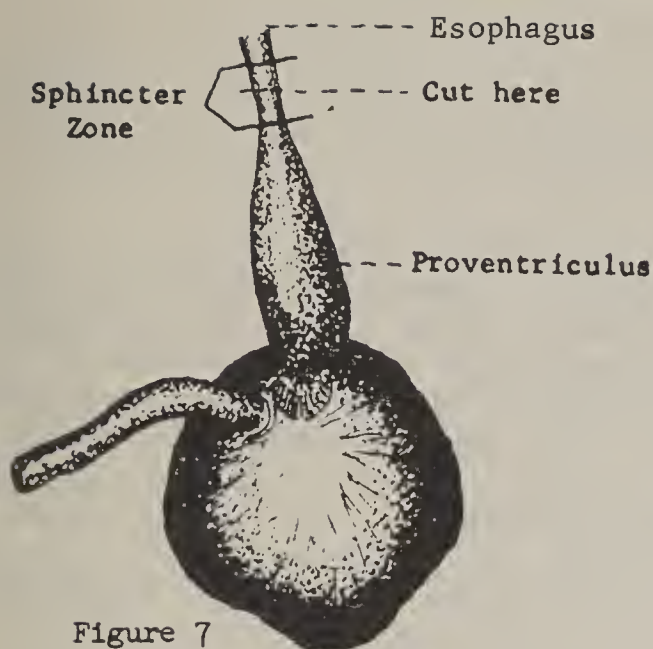


Figure 7

Gizzard removal (Figure 7) shall be accomplished in such a manner that the break or cut is not more than 1 inch nor less than 1/2 inch ahead of the proventriculus. This procedure should be followed regardless of opening cut used or class of poultry processed.

The bar cut may not be practical for use on some lots of poultry due to loose or full condition of the bowels. All product contaminated by fecal or other noxious material must be satisfactorily trimmed to eliminate contaminated tissues or when this is not practicable the whole carcass must be condemned at time of inspection. Splash fecal contamination on unbroken skin surface may be washed.

*-Plant management desiring to use the bar cut on poultry, as described herein, shall advise the inspector-in-charge in advance and obtain his approval as to the complete operations to be utilized. The inspector-in-charge shall notify the officer in charge that the bar cut will be utilized and that satisfactory facilities have been installed.

Removal of Poultry Heads

The heads of ducks and young chickens may be removed at any point on the slaughter and eviscerating lines between the scalding and final eviscerated carcass washer. For other classes of poultry, heads must not be intentionally removed prior to post-mortem inspection, but should be removed at a point on the eviscerating line between the inspection station and the final eviscerated carcass washer.*

Inspection of Livers and Visceral Organs

In making an adequate and efficient inspection of each carcass and all its parts, the inspector must closely observe and palpate the liver in addition to examining all the other internal organs.

In adult birds, it is necessary that each spleen be crushed in addition to being palpated and examined by sight. This is true because of the frequency of tuberculosis lesions present in the spleen of poultry affected with the disease.

Removal of Breast Blisters on All Classes of Poultry

Chilling prior to removal of the blisters is not permitted except when carcasses are retained several hours or more for reinspection, or when blister-affected carcasses are part of lots of dressed carcasses ordinarily chilled in dressed form as when dressed poultry is carried overnight or the weekend for evisceration the next work day.

Removal of breast blisters and other abnormalities prior to inspection may affect the final disposition of the carcass. Especially is this true when the abnormality being removed is such that it might result in the carcass being condemned if presented to the inspector, or tissue contaminated as a result of purulent exudates containing disease producing organisms and their toxins spilling from punctured bursae. (See page 54, paragraph b.)

Adequate Inspection at Optimum Production Rates

The policy with respect to rates of production of eviscerating lines is as follows:

While it is recognized that there is a physical limitation beyond which adequate inspection is impossible or unlikely, it is deemed impractical to establish a specific maximum rate of production applicable in all official plants and under all conditions. It is, therefore, necessary that each inspector-in-charge determines the maximum speed at which inspection can be properly performed at his specific plant under the conditions prevailing at any specific time. This maximum speed may vary from time to time in the same official plant and from plant to plant. Conditions such as class of poultry, incidence of disease in the flock, and the manner in which the poultry is presented for inspection will vary. In addition, the maximum speed must be limited by the ability of the plant employees to perform, in a proper and sanitary manner, all phases of the eviscerating operations.

Inspectors-in-charge are instructed to reduce line speeds when conditions necessitate a reduction. Also, when all conditions are favorable, line speeds are to be increased to the normal speed.

The following conditions, facilities, items of equipment, and their arrangements are necessary for optimum production rates:

1. Carcasses must be opened properly and be so presented for inspection that the entire carcass, both internal and external body surfaces, and all the internal organs are readily accessible for inspection. The body opening cuts must be made in such a manner that the intestinal tract is not cut into, resulting in contamination of the carcasses. Cuts shall be made in such a manner as not to facilitate pickup of excess water during washing and chilling.

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